

Filet 'n' Fin

Appetizers

THE FORTY TWO 23

Chef's assortment of sausage, firecracker shrimp, marinated cherry tomatoes, pimento cheese, pickled vegetables, spiced mustard, sriracha honey and toasted baguette.

CAPRESE 17

Fresh mozzarella layered with tomatoes and basil. Served with a side of pesto, pita, finished with balsamic glaze.

MUSSELS 17

Fresh mussels with rotating seasonal preparation.

TUNA TARTARE 21

Fresh tuna prepared atop crispy wontons. Topped with seaweed salad, avocado. Finished with a wasabi aioli and a soy glaze.

PEEL-AND-EAT SHRIMP Half 15 Full 28

Seasoned jumbo shrimp with housemade cocktail sauce.

OYSTER ROCKEFELLER 19

Six oysters baked with white wine, spinach, parmesan, hollandaise and bacon.

Soup and Salad

FRENCH ONION SOUP 9

SOUP DU JOUR 9

HOUSE SALAD 10

Spring mix, tomato, cucumber, red onion, croutons. House vinaigrette or Ranch.

Fresh Catch

Fresh fish preparations are locally sourced daily. For this reason, there is a limited supply of all fresh seafood.

Please select a fish preparation. Pan seared or grilled. Served with two sides.

FILET 'N' FIN

Our hand crafted seasoning, served with house made remoulade.

BLACKENED

Traditional blackening seasoning, served with choron sauce.

PARMESAN ENCRUSTED

Pan seared with parmesan bread crumbs.

LOBSTER AND CRAB TOPPED add \$14

Fresh lobster and crab, served with choron sauce.

Hand Cut Steaks

Angus Beef. Served with two sides.

RIBEYE 12 oz 44 14 oz 48

Our most flavorful hand cut steak distinguished with rich marbling.

9 OZ FILET MIGNON 49

Our most lean and tender center cut with a mouth watering buttery texture.

14 OZ NEW YORK STRIP 43

Our most robust cut with a fine-grained, firm texture and intense flavor.

Steak Compliments

LOBSTER AND CRAB TOPPED 14

Served with choron sauce.

SAUTEED MUSHROOMS 7

CHIMICHURRI 3

Entrees

AIRLINE CHICKEN BREAST 32

Chicken roasted with jerk seasoning, finished with a house made spiced coconut sauce, fried plantains and pineapple. Served with two sides.

SEARED TUNA STEAK 34

Fresh, local tuna steak blackened and seared rare. Presented with wasabi, pickled ginger, seaweed salad and sriracha. Served with two sides.

SHRIMP AND GRITS 34

Shrimp and andouille sausage in a rich chipotle cream sauce. Topped with house made cheesy cajun fried grit cakes. Finished with tomatoes and scallions.

CRAB CAKE DUO 37

House made crab cakes, expertly seasoned and pan seared to perfection. Finished with house made remoulade. Served with two sides.

Sides

TRUFFLE FRIES

BAKED POTATO

GARLIC MASHED POTATOES

RICE PILAF

COLLARD GREENS

GREEN BEANS

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Parties of 7 or more may be subject to an 18% gratuity charge. A split plate charge may apply for shared dishes.